



Golden Radish Award Application School Year 2022-2023

This award recognizes excellence in Farm to School.

Please gather all documents on your desktop before beginning the application. This will make the process much easier as you are unable to save an unfinished application and go back to it. It must be completed at one time.

Rename your documents before you upload them to identify your school name and topic.
(i.e. C2AppleCountyPromo.jpg)

Please note, once you submit this form you cannot edit your answers or replace uploaded files. Your application cannot be processed until you have uploaded all required documents.

Applicant Information

1. School Food Authority (SFA) name: *

2. Contact Name: *

3. Contact Position/Role: *

4. Contact email: *

CRITERIA 1: LOCALLY GROWN ITEMS IN SCHOOL MEALS

5. How did your School Food Authority (SFA) define "local" for the majority of its school food procurement during School Year (SY) 2022-2023? (Please choose one. If your definition of local varies by product, please select the most commonly used definition.) *

- Produced within a 20 mile radius
- Produced within a 50 mile radius
- Produced within a 100 mile radius
- Produced within a 200 mile radius
- Produced within the county
- Produced within the state
- Produced within the region
- We don't have a set definition for local
- Do not know
- Other

6. If you answered 'Other' to question 5, please explain below.

7. Which Food and Nutrition Service (FNS) programs did your SFA serve locally grown items in during SY 2022-2023 (Please choose all that apply.): *

- National School Lunch Program (NSLP)
- School Breakfast Program (SBP)
- Fresh Fruit and Vegetable Program (FFVP)
- Child and Adult Care Food Program (CACFP) (e.g., in a Pre-K setting)
- Child and Adult Care Food Program (CACFP) At-Risk Afterschool (snacks and/or supper)
- Summer Meals (i.e., meals in the Summer Food Service Program or the Seamless Summer Option)
- None of these

8. Please indicate if your SFA procured local foods from any of the following sources during SY 2022-2023. (Please choose all that apply.) *

- Individual food producers (i.e. farmers, ranchers, fishers), including but not limited to a Community Supported Agriculture (CSA) model
- Cooperatives of farmers, ranchers or fishers
- Farmers' markets or roadside stands
- School or community garden/farm
- Produce distributor
- Broadline distributor
- Food hub (a centrally located facility with a business management structure facilitating the aggregation, storage, processing, distribution, and/or marketing of locally/regionally produced food products)
- Grocery stores
- USDA DoD Fresh Program
- USDA Foods
- None of these
- Do not know

9. Please indicate if your SFA purchased any of the following local foods--IN ANY FORM during SY 2022-2023. (Please choose all that apply.) *

- Fruit
- Vegetables
- Fluid Milk
- Other dairy (Cheese, cottage cheese, sour cream, yogurt, etc.)
- Protein (Meat, poultry, eggs, seafood, nuts, seeds, etc.)
- Grains, including baked goods (Flour, grits, pasta, rice)
- Other product type
- Do not know

10. If you answered 'other product type' to question 9, please explain below.

11. On average, in the **2022-2023** school year, about how frequently did your SFA's meals or snacks include at least one local food from the categories below? *

	Daily	Few times a week	Weekly	Few times a month	Monthly	Seasonal /Occasional	Never
Fruit	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fluid Milk	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other dairy (<i>Cheese, cottage cheese, sour cream, yogurt, etc.</i>)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Protein (<i>Meat, poultry, eggs, seafood, nuts, seeds, etc.</i>)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Grains, including baked goods (<i>Flour, grits, pasta, rice</i>)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

The following questions request information for how much money was spent by your SFA on food and local food during the school year.

Please provide your best estimate and do not include the value of USDA Foods or USDA DoD Fresh (entitlement).

12. For the **2022-2023** school year, what were your SFA's approximate **total food costs** (in dollars)? *

13. What source(s) did you use for your answer to the previous question 12? *

- Financial records/receipts
- Procurement records, including bid documents
- Budget
- Estimated costs

14. For the **2022-2023** school year, how much of your SFA's total food purchases (in dollars) were spent on **LOCAL foods** INCLUDING fluid milk? (If you're not sure, a rough estimate is acceptable.) *

15. For the **2022-2023** school year, if your definition of local was different than produced within the state of Georgia, how much of your SFA's total food purchases (in dollars) were spent on **GEORGIA foods** INCLUDING fluid milk? (If you're not sure, a rough estimate is acceptable.)

**If your answer is the same as above, please type the same dollar amount again. **

16. What source(s) did you use for your answer to the previous questions 14 and 15? *

- Financial records/receipts
- Procurement records, including bid documents
- Budget
- Estimated costs

Upload file for Section 1

Please share (via upload) at least ONE of the following documents to support your responses to Criteria Area 1 **(C1)**.

Use your SFA name in the file name (i.e. **C1.AppleCounty.tray.jpg**)

- List of all locally grown items served
- School menu with featured local food notated
- Photograph of school meal tray * with local items

Use the link below to upload your file(s):

<https://bit.ly/3MNpt7M>

CRITERIA 2: FARM TO SCHOOL PROMOTIONS/MARKETING ARE DONE THROUGHOUT THE SCHOOL ENVIRONMENT

Choose all that apply

17. Does your SFA promote local foods through themed or branded promotions (e.g. Harvest of the Month, Georgia Grown Day, etc.)? *

Have never done this activity

Did this activity before 2022-2023

Did this activity in 2022-2023

18. Does your SFA celebrate National Farm to School Month (October)? *

Have never done this activity

Did this activity before 2022-2023

Did this activity in 2022-2023

19. Does your SFA hold taste tests/cooking demonstrations of local or garden-grown foods in the cafeteria, classroom, or other school-related setting? *

Have never done this activity

Did this activity before 2022-2023

Did this activity in 2022-2023

20. Does your SFA encourage collaboration/overlap between school meals and curriculum (Food Based Learning)? *

Have never done this activity

Did this activity before 2022-2023

Did this activity in 2022-2023

21. Does your SFA partner with your local UGA Extension Office, (e.g. use any educational materials or curriculum from UGA or Cooperative Extension or Georgia 4-H)? *

Have never done this activity

Did this activity before 2022-2023

Did this activity in 2022-2023

Upload file for Section 2

Please share (via upload) at least ONE of the following documents to support your responses to Criteria Area 2. **(C2)**. Use your SFA name in the file name (i.e. **C2.AppleCountyPromo.jpg**)

- Sample of farm to school promotional materials used
- Photograph of posted materials

Use the link below to upload your file(s):

<https://bit.ly/3wroHMJ>

CRITERIA 3: SCHOOLS HAVE EDIBLE GARDENS

22. To the best of your knowledge, how many schools in your SFA had edible school gardens during the **2022-2023** school year? *

23. Did your SFA serve products from school-based or district-based gardens/farms in any school meal, including summer and CACFP? *

Yes

No

24. How did schools use the harvest from the school gardens? (Please choose all that apply.) *

Donated or sold to the cafeteria for inclusion in school meals programs

Donated or sold it to outside entities, like at a farmers' market or CSA

Sent it home with the students

Served it in the classrooms or gardens as part of classroom or garden-based educational activities

Do not know

Other

25. If you answered 'Other' to question 24, please explain.

Upload file for Section 3

Please share (via upload) at least ONE of the following documents to support your responses to Criteria Area 3 (**C3**). Use your SFA name in the file name (i.e. **C3**.AppleCountyGarden.jpg)

- List of all schools with edible gardens
- Photograph of garden and/or of children engaged in educational activities in the garden
- School nutrition menu featuring school garden produce

Use the link below to upload your file(s):

<https://bit.ly/3isncpp>

CRITERIA 4: FARM TO SCHOOL LANGUAGE IS ADOPTED INTO POLICY OR PROCEDURE

(I.E.: WELLNESS POLICY).

26. From the list below, please select which, if any, of the following policies were in place at your SFA to support Farm to School. (Please choose all that apply.)

*

- Wellness policies that support Farm to School
- Procurement policies that support the purchasing of local foods
- Policies that support fundraising for farm to school activities
- Budget allocations dedicated to farm to school activities
- No policies are in place to support farm to school
- Do not know
- Other

27. If you answered 'Other' to question 22, please explain.

28. Which of the following benefits do you feel have resulted from your participation in farm to school activities? (Please choose all that apply.) *

- Reduced food waste
- Lower school meal program costs
- Increased consumption of items in school meals
- Increased participation in school meals
- Cooking food from "scratch"
- Increased school nutrition staff job satisfaction
- Better quality foods
- Increased student knowledge about local and healthful foods
- Increased student knowledge about how to grow food
- Increased student experiential learning opportunities
- Increased professional skill building or job training for students
- We have not seen any benefits
- Do not know
- Other

29. If you answered 'Other' to question 28, please explain.

30. Which, if any, of the following challenges have you experienced in procuring local products with **VENDORS?** (Please choose all that apply.) *

- Limited availability of local foods
- Lack of availability of precut/processed local foods
- Local foods not available from primary vendors
- Local foods are not identified or marked as local by distributor/vendor
- Local food vendors don't offer a broad range of products
- Difficult to find local producers, suppliers, and distributors
- Difficult to coordinate procurement of local foods with non-local foods
- Local producers aren't bidding on Invitations for Bids (IFBs) or Requests for Proposals (RFPs)
- Difficult to get local products that meet quality requirements & other specifications (e.g., size)
- Producers unable to meet food safety requirements (e.g., Good Agricultural Practices)
- Don't always receive ordered items
- Delivery challenges
- None

31. Which, if any, of the following challenges have you experienced in procuring local products with **PRICE AND PURCHASING?** (Please choose all that apply.)

*

- Local foods are more expensive than conventional products
- Unstable product prices
- School/district payment procedures do not align with farmers' needs
- Unclear on how to apply the geographic preference option
- Unclear on how to write specifications targeting local foods
- None

32. Which, if any, of the following challenges have you experienced in procuring local products with **SCHOOL NUTRITION STAFF AND KITCHEN?** (Please choose all that apply.) *

- Lack of kitchen equipment to process/prepare local foods
- Lack of skilled/trained school nutrition staff to prepare local foods
- Lack of school nutrition staff time for preparing local foods
- Lack of interest in preparing local foods
- None

33. Which, if any, of the following challenges have you experienced in procuring local products with **OTHER CHALLENGES?** *

There are no challenges

Other

34. If you answered 'Other' to question 33, please explain.

Upload file for Section 4

Please share (via upload) at least ONE of the following documents to support your responses to Criteria Area 4 (**C4**). Use your SFA name in the file name (i.e. **C4**,AppleCounty.policy.jpg)

- Copy of policy or procedure with farm to school language notated
- Photograph demonstrating farm to school successes
- Photograph demonstrating farm to school

Use the link below to upload your file(s):

<https://bit.ly/3qquluQ>

35. Is there other information about your farm to school activities that you think we need to know? (Optional)

36. Please share a local food success story. We want to know about best practices or hear about stories that feature partnerships or highlight community engagement. (Optional)

Thank you for submitting your Golden Radish Application for SY2022-2023.